



CROCK POT

STUFFED CHICKEN BREASTS

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| 3 Tbsp TSG Veggin' Out Dip Mix | 1 cup frozen spinach, thawed |
| ½ cup hot water | ½ cup oil cured olives, pit in |
| 6 boneless chicken breasts | 1 15 oz can diced tomatoes |
| 8 oz feta cheese | |

1. In a medium mixing bowl, combine Veggin' Out Dip Mix with hot water and let stand for 5 min.
2. Meanwhile, place 1 chicken breast between plastic wrap and use a meat mallet (or back of a skillet) to pound chicken to ¼" thick. Repeat with remaining pieces.
3. Stir feta cheese and spinach (squeezed dry) into dip mixture. Place approximately 2 Tbsp of mixture onto the wide end of each breast. Roll tightly. Place rolled breasts seam side down in crock pot. Top with tomatoes and olives.
4. Cook on Low for 5 ½ to 6 hours, or on High for 4 hours. Serve with rice or polenta.

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